

Julaymba

RESTAURANT & BAR

STARTERS

Marinated Olives	9
Cauliflower Fritz <i>buffalo sauce, chives</i>	10
Tuna <i>capers, bonito, togarashi, tapioca</i>	16
Salmon Gravlax <i>citrus, crème fraîche, rye</i>	16
Slow Roasted Carrot <i>Harissa labneh, chermoula, spiced nut crumb, coriander</i>	18
Crispy Squid <i>chorizo, tomato, olive, aioli</i>	18
Lamb Belly <i>verde, toum dressing, spiced almond crumb</i>	19
Spätzle <i>pea, truffle, pancetta, kale, egg yolk, parmesan</i>	20
Whole Chilled Prawns <i>lime & tabasco emulsion</i>	23
Spanner Crab Risotto <i>corn, chive, crustacean oil</i>	25



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M A I N S

Pumpkin Agnolotti <i>Sheep's feta, pepita, pinenut, parsley, rocket</i>	30
Market Fish <i>broccoli, miso, bok choy, yuzu, soy</i>	34
Lamb Rump <i>tomato, capponata, courgette, olive</i>	35
5+ Beef Rump Cap <i>soubise, mushroom, onion, potato, verde</i>	36
Spatchcock <i>macadamia satay, papaya, nahm jim</i>	36

S I D E S

Roast Pumpkin, den miso, radish, shallot, puffed rice	9
Tomato Salad, sheeps feta, pickled onion, rocket, cucumber, croutons	10
Chips, confit garlic aioli	8



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DESSERT

Chocolate Parfait 16
caramel popcorn, cocoa nib, hazelnut, sherry vinegar

Pear 16
chai, streusel, ginger, mascarpone

Affogato 16
amaretto biscuit, wattle seed ice cream, Frangelico

Cheese Board
house pickled vegetables, dried fruit, nigella seed lavosh

One Cheese 14

Two Cheeses 22

Three Cheeses 30

